

BAR SNACKS AVAILABLE ALL DAY

Chips 2.95 with curry sauce 3.80

Spicy wild boar sausages with chilli jam 4.20

Aberdeen Angus meatballs with a tomato and basil sauce 5.00

Potted salmon with toast 4.75

Venison kofta with red onion salad and tzatziki 5.00

Blythburgh pork crackling with cranberry sauce 3.50

Gunton venison sausage roll 3.50

CHAMPAGNE & SPARKLING

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	6.50	35.00
Crémant de Limoux, Languedoc, France	9.00	50.00
Crémant de Limoux Rose, Languedoc, France	9.00	50.00
J. Dumangin Cuvée, Champagne, France		68.00

WHITE

	175ml	500ml	750ml
Rosario, Sauvignon Blanc, Chile, 2017	5.00	14.00	20.00
El Campesino, Unoaked Chardonnay, Chile, 2017	6.20	16.20	24.00
Cave de Saumur, Chenin Blanc, France, 2017	8.50	22.20	33.00
Pulenta Estate Pinot Gris, Argentina, 2016	8.50	22.20	33.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, 2017	8.70	22.90	34.00
Muscadet de Servre et Maine, Sur Lie, France, 2017	8.70	22.90	34.00
Picpoul de Pinet, Domaine Gaujal, France, 2017	9.00	23.60	35.00
Lugana DOC, Vigne Alte, Zeni, Italy, 2017	10.50	27.60	41.00

Full wine list available. Wines also available by 125ml glass

Vintages subject to availability

SANDWICHES SERVED UNTIL 5PM

Toasted honey roast ham and Lincolnshire poacher 7.50

Toasted goat's cheese and slow roast tomato 6.50

Cod fish finger and mushy peas 7.75

Toasted salt beef with dill pickle and mustard 7.75

THE GUNTON ARMS**DECEMBER 2018**

Celeraic and thyme soup 6.00

Weybourne crab and prawn salad with cucumber noodles and saffron aioli 12.00

Blickling pheasant sausage with sweet and sour red cabbage 8.00

Gunton smoked Loch Duart salmon with Irish soda bread 10.00

Mixed beets with pickled walnuts and Binham blue 7.50

Local game terrine with plum chutney and toast 8.00

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 27.00

Rib of beef to share 65.00

Blythburgh pork chop 16.50

Venison sausages with mash and onion gravy 14.50

Gunton Red Deer rump 20.00

Our Aberdeen Angus beef is hung for 28 days.

All steaks cooked on the open fire are served with goose fat roast potatoes and

Bramley apple, Béarnaise sauce and Rowanberry jelly

Cod fish fingers with chips and mushy peas 12.00

Ivor's crab pasta with chilli and coriander 14.50

Farmhouse chicken, bacon and leek pie 14.00

Pan fried seatrout fillet with seashore vegetables & Brancaster mussels 18.00

Roast cod fillet with creamed leeks, bacon and peas 16.00

Slow roast shoulder of lamb with winter bubble and squeak 19.00

Gunton venison stew with herb baked dumplings 16.00

Chips

Heritage Chantenay carrots with chervil

Sprout tops with chestnuts

Cauliflower cheese 3.50

Mixed leaf and herb salad

Buttered Aura potatoes

Sides 2.95 each

Lunch: 12 noon-3pm Dinner: 6pm-10pm

For Allergen advice, vegetarian & children's menus please ask a member of staff

DESSERTS

Chocolate marquise with caramel mandarins 7.00

A Shipwrecked tart with clotted cream 7.00

Gunton honey cheesecake with stem ginger and rhubarb 7.00

Sticky toffee pudding with vanilla ice cream 6.50

A shot of sloe gin jelly 4.00

Ice cream and sorbets 2.50 per scoop

Rosary, Wells Alpine & Wensleydale blue with chutney 7.00

ROSÉ

	175ml	500ml	750ml
Tanners Rosé, Saint Mont, France, 2017	6.70	17.60	26.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2017			45.00

RED

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy, 2017	6.00	15.50	23.00
Efe Monastrell, Bodegas los Frailes, Spain, 2017	7.20	18.80	28.00
Le Petit Caboché, Rhone, France, 2017	8.00	21.00	32.00
Valpolicella Classico, Lena di Mezzo, Italy, 2017	8.50	22.20	33.00
Côtes du Rhône, Domaine Saint Gayan, France, 2015	8.50	22.20	33.00
Malepere, Domaine Girard, Languedoc, France, 2016	8.70	22.90	34.00
Marques de Zearra, Rioja, Crianza, Spain, 2010	8.70	22.90	34.00
Chateau d'Argadens, Bordeaux, France, 2015	9.00	23.60	35.00

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TEA & COFFEE

Espresso, Macchiato 2.00

Americano, Cappuccino, Latte, Flat White,

Double Espresso, Double Macchiato 3.00

Norfolk English Breakfast, Norfolk Earl Grey, Lady Nelson's Grey,
China Green Tea, Red Bush, Peppermint, Nelson Blood Orange. 3.00

Hot chocolate 3.00

Service not included. All prices are inclusive of VAT

A 10% discretionary service charge will be added to parties of 8 persons or more